



The Pneumatic Conveyor Belt Cleaning Tool, when paired with the Optima Steamer SE-II model, is the undisputed solution for the most challenging conveyor cleaning tasks in the industry. Unlike other conveyor tools, it offers unparalleled cost-effectiveness due to its simple yet powerful pneumatic system, making it easy to install and maintain. With mechanical adjustments for the cleaning area and cleaning head speed, this tool can handle up to 60" of belt width, and custom specifications are available upon request.

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Videos

*"Less water, better results"*



**FOOD PROCESSING  
PLANT SANITATION  
DEEP CLEANING**



**You need Dry Steam if you have**

- Challenges in lowering ATP counts
- A dry clean facility or lack of drainage
- Requirements to reduce water & chemical usage
- The need to save time by converting to CIP/SIP
- A tight budget



Contact us for a free consultation!

**844 US-STEAM**  
[www.steam.am](http://www.steam.am)

**OPTIMA™  
STEAMER**  
Industrial-Grade Dry Steamer

## Ensure Food Safety with the Optima Steamer™

With our powerful and user-friendly line of industrial dry steam machines, you can confidently ensure compliance with regulatory codes and laws, such as FSMA (Food Safety Modernization Act), while efficiently saving time, resources, and money. Whether your needs involve spot cleaning, CIP/COP/SIP/SOP, or specific conveyor belt cleaning and sanitation, rest assured that the Optima Steamer™ is the optimum choice.



INMETRO



OPTIMA STEAMER SE-II

### Optima Steamer SE-II Product Specifications\*

Output	42kw	27kw	18kw
Voltage	380~600V		208~600V
Amperage	8~64 amps depending on voltage, 3 phase		
Steam capacity	163 lb/hr	105 lb/hr	70.26 lb/hr
Max flow rate	0.08~0.37 gal/min, varies per model		
Operating pressure	101~123 psi		
Boiler temp	346~350F		
Boiler capacity	8.56 gal	5.80gal	4.58 gal
Boiler material	Carbon steel		
Water source	10 gal onboard tank and direct connection		
Preheat time	6~9 minutes based on kW and voltage		
Dimensions	35.8" x 22" x 34.3"		
Weight	304lbs	278 lbs	258 lbs
Construction	Food-grade stainless steel		
Interface	2 switches with LCD display		

\*Specs based on ASME/NB stamped version. For stainless steel boiler version specs, visit [www.steam.am](http://www.steam.am).

## Conquer Pathogens, Allergens & Biofilm

### Sustainability

The Optima Steamer uses less than 0.08 gallons per minute (equal to 4.8 gallons per hour) and produces almost no wastewater. This makes dry steam an excellent option for dry cleaning facilities. Using less water means less energy is needed to operate the Optima Steamer. It does not need chemicals, which reduces the risk of hazardous materials and the need for employee training. Unlike water, dry ice, or chemical-based cleaning, it is very cost-effective to operate (it only requires a small amount of water and power).

### Validation

Most common food pathogens were tested with exposure to dry steam generated by the Optima Steamer. This study validates that the controlled use of a dry steam cleaner is an effective means by which to significantly decrease the number of food pathogens from stainless steel surfaces. For each type of bacteria, a specific relevant food matrix was studied. *S. aureus* and *C. coli* were reduced below the limits of detection, and *L. monocytogenes* was reduced to an average of less than 1 CFU. *S. enterica* was reduced to less than 1%. The results of the study demonstrate that the dry steam cleaner significantly reduced the number of visible food particles and significantly reduced the number of pathogens from stainless steel within 8-seconds.



Steam tenting for complete lethal temperature contact



Closed conveyor belt surface vacuum hook-up

